

BAB VI

PENUTUP

6.1. Kesimpulan

1. Perbedaan lama penyimpanan yogurt kolostrum berpengaruh nyata terhadap daya hambat *Salmonella typhimurium* ATCC 14028 dengan metode dilusi kontak dan metode difusi sumur.
2. Daya hambat yogurt kolostrum selama penyimpanan 0,7, dan 14 hari dengan metode dilusi kontak sebesar 1,1519; 0,2932; 0,2037 selisih log CFU/mL.
3. Daya hambat yogurt kolostrum selama penyimpanan 0,7, dan 14 hari dengan metode difusi sumur zona jernih sebesar 0,7854; 0,5333; 0,0236 cm dan zona keruh sebesar 0,1220; 0,1739; 0,2075 cm.
4. Hasil pengujian pH yogurt kolostrum selama penyimpanan berkisar antara 4,6336-4,3488 dan total asam laktat berkisar antara 0,72-1,07%.
5. Daya hambat yogurt kolostrum paling efektif adalah pada lama penyimpanan selama 0 hari.

6.2. Saran

Perlu dilakukan penelitian lebih lanjut bagaimana cara untuk mempertahankan kandungan dan aktivitas antimikroba pada yogurt kolostrum, dan pengujian *in vivo* untuk mengetahui daya hambat yogurt kolostrum.

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